



#### WILD CARD CHILI

- 1 pound chopped beef
- 1/2 cup chopped onion
- 1 lb source can red beans
- 1 lb source can refried beans
- 1 lb source can tomato sauce
- 1 cup water
- 1 teaspoon chopped hot red peppers
- 1/2 teaspoon each salt and garlic salt
- 1/2 teaspoon each pepper and cayenne
- 2 tablespoons chili powder
- 1 tablespoon onion

Brown beef with onions in a Dutch oven; pour off fat. Add remaining ingredients; cover and simmer for 1 hour, stirring occasionally. Makes 8 servings.

#### TEXAS RED

- 1/2 pound cut, finely chopped Spanish liver beef (country cut)
- 1 cup chili powder (about 1 1/2 ounces)
- 2 tablespoons crushed onion seeds or ground onion
- 2 tablespoons ground oregano
- 2 tablespoons salt
- 1 to 2 tablespoons cayenne pepper
- 4 cloves garlic, minced
- 2 cups beef stock or canned beef broth
- 1 cup masa harina or cornmeal
- 1/2 cup cold water

Fry and let cut liver broil until crisp. Then add beef, about 1 pound at a time, and brown, stirring as needed. Remove each pound after browning. When all meat is browned, return it to kettle and add oregano, salt, and beef stock or broth. Cover and simmer 1 1/2 hours. Drain off fat. Combine masa harina or cornmeal with cold water and stir thoroughly into chili. Simmer 20 minutes. Makes about 3 1/2 quarts.



#### HEADQUARTERS CHILI

- 3 pounds lean coarsely ground beef
- 2 small green peppers, chopped
- 2 medium onions, thinly sliced
- 2 cloves garlic, crushed
- 1/2 cup cooking oil
- 3 one-pound cans tomatoes
- 3 or 4 tablespoons chili powder
- 2 tablespoons crushed onion seeds or ground onion
- 1/2 teaspoon Tabasco sauce
- 1 cup water
- 3 lb source can pinto beans or canned kidney beans

Cook beef, green peppers, onion and garlic in oil in a large kettle until beef is lightly browned. Add ingredients except beans. Cover and simmer 45 minutes. Mix in undrained beans; cover and simmer 25 minutes. Makes about 4 quarts.



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